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(71) **KANEGAFUCHI CHEM IND CO LTD**
Applicant :

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**(54) EDIBLE OIL AND FAT COMPOSITION CONTAINING HYDROPHOBIC EXTRACT OF
LICORICE**

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a composition containing a hydrophobic extract of licorice, which is widely useful for a food, is stable and readily handleable by examining a solvent to solve the hydrophobic extract of licorice since the hydrophobic extract of licorice has difficulty in use because it is hardly soluble in water and ordinary oil.

SOLUTION: The edible oil and fat composition is obtained by dissolving the hydrophobic extract of licorice in a diglyceride mixture and is used in an oil and fat-using food. Preferably an extract from *Glycyrrhiza uralensis* or *Glycyrrhiza glabra* is used as the hydrophobic extract of licorice. The content of the hydrophobic extract of licorice in the edible oil and fat composition is ≥ 0.5 wt.% based on 100 wt.% of the edible oil and fat composition and further preferably the amount of diglyceride in the diglyceride mixture is ≥ 20 wt.%.